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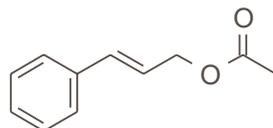
# CINNAMYL ACETATE

## Identity

<i>EC Flavoring Regulation</i>	1334/2008	flavoring substance
<i>FEMA</i>	2293	
<i>FLAVIS</i>	09.018	
<i>JECFA</i>	650	
<i>CAS</i>	103-54-8	
<i>GB</i>	S0387	
<i>Kosher Status</i>		certified
<i>Halal Status</i>		certified

## Chemical structure

Cinnamyl acetate



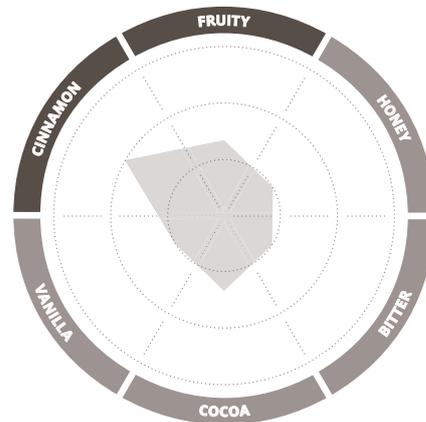
$C_{11}H_{12}O_2$

## Flavor Use

<i>Dosage in 5% Sugar Solution</i>	10 ppm
<i>Useful in</i>	cinnamon, cocoa, fruit flavors, honey
<i>Use Level in Food</i>	50 ppb – 20 ppm

## Taste

Cinnamon, Cocoa, Fruity, Honey



## Product data

<i>GC Purity</i>	min. 98%
<i>Appearance</i>	clear, colorless to pale yellow liquid
<i>Flash Point</i>	> 100°C
<i>Relative Density D20/4</i>	1.051 – 1.055
<i>Relative Density D20/D</i>	1.539 – 1.543
<i>Boiling Point</i>	approx. 269°C
<i>Molecular Weight g/mol</i>	176.23
<i>Stabilizer</i>	no
<i>Natural Occurrence</i>	yes

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